



HATTIE MENU



Breakfast

Hattie's scrambled eggs, bacon/sausage, blueberry coffee cake,
oatmeal or cold cereal

or

French toast with maple syrup, bacon/sausage,
oatmeal or cold cereal.

All with home-baked toast, fresh fruit, and your
choice of black tea with a slice of lemon or sweetened with a
spoonful of fruit preserves, or coffee.

Lunch

Whole roasted delicious pork loin with applesauce

or

Chicken with sherried mushroom sauce

Served with mashed potatoes with gravy, a side of seasonal
roasted veggies and a cup of chicken noodle soup.

Choice of a hot or cold beverage.

And of course oreo parfait for dessert.

Dinner

Salisbury steak with mushroom gravy, mashed potatoes,
green beans,

or

Chicken salad sandwich, lettuce & tomato,
with chips and a dill pickle,

or

Corned beef & swiss cheese on rye or pumpernickel bread,
with chips and a dill pickle,

All with a seasonal grilled vegetable platter,
mixed greens and fruit
and for dessert- cherry cobbler or lemon pudding.

Choice of beverages such as cream soda or black tea.

All food by Hattie's Culinary Team.



KOSHER MENU



Breakfast

Hattie's spinach omeletes filled with cheese & veggies
or
bagel with lox and cream cheese with chopped red onions
and capers, your choice of everything bagels, sesame, poppy
seed, and whole-wheat.

All with home-baked challah toast, fresh fruit, and your
choice of black tea with a slice of lemon or sweetened with a
spoonful of fruit preserves, or coffee.

Lunch

Whole roasted delicious tender chicken coated with an
herb dressing with parsley, thyme, and rosemary
or
Brisket with stuffed cabbage, punched up with flavoring
aromatics of citrus and spices

Served with Ashkenazi Jewish potato kugel or roasted potatoes,
side of seasonal roasted veggies and a cup of chicken matzah ball soup.
Choice of a hot or cold beverage.
And of course coconut macaroons for dessert.

Dinner

Teriyaki Salmon patties, potato latkes served with
apple sauce, and a side of gefilte fish with carp, pike,
and whitefish,
or
New York's lower east side pastrami on rye with a kosher pickle,
or
a Reuben with savory corned beef, sauerkraut,
thousand island dressing, on rye or pumpernickel bread,
with a kosher pickle.

All with a seasonal grilled vegetable platter, mixed greens and fruit
and for dessert- chocolate babka or rugelach.
Choice of beverages such as cream soda or black tea.

All kosher food by AHAVA Catering.